

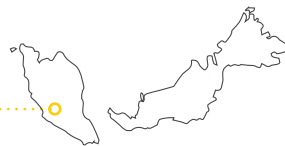
BEEF RENDANG DOUBLETREE COOKIE PIE

YIELD: 5 PIES

A national favorite of Malaysia, beef rendang is boldly paired with the signature DoubleTree Cookie for **a sweet and savory delight that has never been seen before**. With its mix of spices and coconut milk, beef rendang has incredible depth and complexity, and has been a favorite in Malaysia for centuries. Now, paired with our DoubleTree Cookie as a pie crust, this innovative creation from Pastry Chef Low Kin Kang mixes the old with the new seamlessly.

Low Kin Kang, Pastry Chef

DoubleTree by Hilton Hotel - Kuala Lumpur –
Kuala Lumpur, Malaysia



BEEF RENDANG

1 ½ lbs. beef, cut into small cubes
Water, as needed
⅓ cup coconut milk
¼ cup coconut paste
2–3 turmeric leaves, sliced
2–3 kaffir lime leaves

SEASONING MIX

4–5 shallots
3–4 cloves garlic
2 ½ tbsp. ginger, diced
1 ½ tbsp. galangal, diced
6 dried red chili peppers
2–3 stalks lemongrass
1 ½ tbsp. fresh turmeric, diced
6 turmeric leaves

CRUST

DoubleTree Cookie Dough,
enough for 10 cookies, thawed

Bring DoubleTree Cookie Dough to room temperature. Divide into 10 equal portions. Roll each portion out to a circle about a ½-inch thick. Press 5 of the circles into the bottoms of individual pie pans and reserve the other 5 portions for the top crusts. Set aside.

Add the seasoning mix to a blender and blend to a smooth paste. Place in a medium-sized pot with the cubed beef and cook on low heat for about 30 minutes. Stir often and add water as needed to keep from sticking. Add coconut milk, coconut paste, turmeric, and kaffir lime leaves; simmer for another 45 minutes or until the meat becomes very tender. Add water, as necessary, to keep the meat from becoming dry. Continue to stir often.

Correct the seasoning. Add salt, pepper, and up to 3 tbsp. beef stock powder and/or ⅓ cup palm sugar to taste. If necessary, add a bit of dark soy sauce to blacken the rendang.

Pour the rendang filling into the prepared cookie pie crusts and top each with a cookie crust top. Bake in a 350°F oven for 30 minutes.